

What is claimed is :

1.

A method of making Amazake characterized in consisting of the process that it is made by adding water to Koji made by germinated brown rice and keeping this warm to be converted into sugar between 3 to 18 hours at about 40~70 degrees, the process of crushing or smashing the Amazake made by converting into sugar and the process of filling crushed or smashed Amazake to a desired sealing container members.

2.

A method of making Amazake characterized in adding water to Koji of germinated brown rice, letting them to be fermented, crushing or smashing this to be Amazake, mixing another Amazake made by polished rice as a main raw material into this Amazake quantitatively and filling these to a desired sealing container members.

3.

A method of making Amazake mentioned in the claim 1 or 2 which features to use germinated brown rice polished to leave an embryo part of brown rice as the above-mentioned germinated brown rice.

4.

A method of making Amazake mentioned in the claim 1 or 2 which features to use germinated brown rice polished to remove only scarf skin with leaving bran layer and embryo of brown rice as the above-mentioned brown rice.